



# CAMBIO DE TERCIO

MENU A LA CART



## TAPAS SIZE DISHES

( CHOOSE 3 to 4 SMALL TAPAS DISHES PER PERSON FROM THIS PAGE AND NO MAIN COURSE )

OR

( CHOOSE 1 - 2 SMALL DISHES PER PERSON AND A MAIN COURSE )

- Ibérico Pata Negra Ham “5 JOTAS SANCHEZ ROMERO CARVAJAL” toasted bread & tomato. £22.95
- Spanish potato and chorizo omelette “EL BULLI 1998”. (PER PERSON) £4.00
- “Catalan exqueixada salad of marinated cod, tomatoes, black olives and grain mustard. £7.50
- Partridge consommé soup, partridge breast raviolis, wild mushrooms, and quail’s egg. £11.00
- Salad of Moroccan green tomatoes, ceviche of razor clams, smoked eel. £10.50
- Red tuna tartar with tomato seeds and avocado aioli. £9.50
- “CUBA LIBRE” of foie gras, coca cola and lemon AIR. £7.25
- Char grill Galician octopus, potato parmentier, paprika oil. £12.00
- Fried squid “a la Andaluza” with lime. £8.50
- Prawns “a la plancha” garlic-parsley oil. £8.75
- Crispy ham and béchamel sauce croquettes, tomato-thyme sauce. £7.50
- The “new spicy patatas bravas”. £7.50
- Basque leek and potato soup with Cod fish, “air cured” Andalucian tuna, confited ceps . £8.00
- Corn feed crispy chicken, sweet corn puree, chicory salad, aubergine chip. £8.00
- Roasted quail, stuffed with foie gras and spinach, cranberry sauce, lemon puree. £10.50
- Char grilled lamb cutlets, with aubergine puree, manzanilla green olives. £9.75
- Veal cheeks caramelised in red wine with green apple textures. £9.50



## MAIN COURSES

- Wild sea bass with artichokes, smoked grilled courgettes, cauliflower puree £ 19.50
- Grilled red tuna, sesame seeds crust, caramelised shallots, sweet Piquillo peppers. £ 18.50
- Red mullet, prawns, squid and vegetables casserole "Palamos style". £ 19.75
- Bomba rice slowly cooked with TORTA DEL CASAR cheese, spinach and Chantarelle mushrooms. £ 18.50
- Corn feed crispy chicken, sweet corn puree, chicory salad & aubergine chips. £ 16.00
- Char grilled baby lamb cutlets, aubergine puree, manzanilla green olives, glazed potato. £ 18.00
- Veal cheeks caramelised in red wine, with green apple "textures". £ 19.50
- Spanish suckling pig, roasted "Segovian style" rosemary potatoes, cooking juices. £ 23.00

## SIDE ORDERS

- Sautéed spinach, pine nuts and raisins. £ 3.50
- Galician Padrón Peppers in sea salt. £ 6.00
- Grilled green asparagus. £ 6.50
- Roasted rosemary potatoes. £ 3.50

**GOURMET PAELLAS SERVED NOW AT**

**"TENDIDO CUATRO"**

108-110 New King's Road (Parsons Green)

ASK YOUR WAITER FOR INFORMATION, GRACIAS



## DESSERTS & SWEET WINES

- Amaretto and cherries compote with “CHEWING GUM” ice cream. £7.00

### RECOMMENDED WINES WITH THIS DESSERT

- Enrique Mendoza (moscatel). £4.50 glass / .....
- Casta Diva cosecha miel (moscatel). £6.00 glass / £29.00 bot.
- MR (moscatel). £7.50 glass / £39.00 bot.

- Caramelised torrija (Spanish bread pudding), Catalan cream ice cream. £7.00

### RECOMMENDED WINES WITH THIS DESSERT

- Reserva de Familia (pedro ximenez). £5.75 glass / £25.00 bot.
- Casta Diva cosecha miel (moscatel). £6.00 glass / £29.00 bot.
- MR (moscatel). £7.50 glass / £39.00 bot.
- Chivite vendimia tardia (moscatel). ..... / £45.00 bot.
- Molino Real (moscatel) ..... / £54.00 bot.

- White chocolate ganache, pistachio, passion fruit, ginger ice cream. £7.00

### RECOMMENDED WINES WITH THIS DESSERT

- Casta Diva cosecha miel (moscatel) £6.00 glass / £29.00 bot.
- MR (moscatel). £7.50 glass / £39.00 bot.
- Chivite vendimia tardia (moscatel). ..... / £45.00 bot.
- Molino Real (moscatel) ..... / £54.00 bot.



## DESSERTS & SWEET WINES

- Hot chocolate cake with coconut ice cream. £6.50  
(Please allow 20 minutes)

### RECOMMENDED WINES WITH THIS DESSERT

- Reserva de la Familia (Pedro Ximénez). £5.75 glass / £25.00 bot.
- Noe (Pedro Ximénez). £7.00 glass / £39.00 bot.

- Home made assorted ice creams. £6.00

### RECOMMENDED WINES WITH THIS DESSERT

- Casta Diva cosecha miel (Moscatel). £6.00 glass / £29.00 bot.
- MR (Moscatel). £7.50 glass / £39.00 bot.
- Reserva de Familia (Pedro Ximénez). £5.75 glass / £25.00 bot.
- Noe (Pedro Ximénez). £7.00 glass / £39.00 bot.
- Castaño dulce (Monastrell). £6.50 glass / £32.00 bot.
- Pansal del Calas (Monastrell). ..... / £45.00 bot.

- Spanish cheese board: Manchego semi curado, Arzua, £7.50  
Torta de Barros, Picon y Cremositos del Casar.

### RECOMMENDED WINES WITH THIS DESSERT

- Matusalem (Oloroso dulce) £7.00 glass / £39.00 bot.
- Noe (Pedro Ximénez). £7.00 glass / £39.00 bot.
- Castaño dulce (Monastrell). £6.50 glass / £45.00 bot.



# CAMBIO DE TERCIO

MENU

163 Old Brompton Road  
London SW5 0LJ  
T: 020 7244 8970  
F: 020 7373 2359  
E-Mail: [alusa@btconnect.com](mailto:alusa@btconnect.com)